

## ANOTHER PROPOSED REFORM.

The Protection of Forests from Depredation Act to be Amended—Previous Legislation Should be Avoided.

The efforts which we have made to rouse the attention of the public to the importance of better methods for protecting the forests situated upon the public domain than are afforded by existing laws are beginning to bear fruit. The Commissioner of the General Land Office, in his report just made public, calls attention to the fact, which we have constantly pointed out, that "depredations upon public timber are universal, flagrant and limitless". He recommends the immediate withdrawal from sale or public entry of all lands upon which the Government has proper surveys and estimates of their value can be prepared; that Congress may be able to finally determine what parts of this property shall be disposed of, what parts shall be retained as permanent National forests and under what rules the sales shall be made hereafter.

This is a wise and timely suggestion, which Congress will do well to adopt. There should not be another acre of our public forests disposed of under any circumstances whatever, and every effort should be made to protect them from trespass and injury until Congress has determined upon a general forest policy. This is a question which certainly can not be settled off-hand. The interests at stake are vast and varied, and we are not as a Nation apt to take any more hasty action upon questions relating to the public domain without first obtaining all the information attainable in regard to it.

We have already the Timber Culture act as a good example of what hasty and unconsidered action by Congress in such matters will lead to. The Timber Culture act is, and always has been, a fraud, inasmuch as it has never succeeded in securing any of the results Congress intended it to secure. It was based upon observations made only over a small portion of the public domain, and in entire ignorance of the possibilities of tree growing in the great dry region which comprised at that time, and still comprises, the largest part of the public lands. It has cost the people of the United States millions of acres of land, without any return whatever, and it has ruined thousands of honest settlers in fruitless efforts to carry out its impracticable and impossible conditions. And all this has come about because a few enterprising men wanted to sell trees and tree seeds, and so, with the aid of some well-intentioned sentimentalists, got up this idea of giving land in return for planting trees in a region where, save in some exceptionally favored localities, it would be as easy to make a tree grow as to count the moisture from a cloudless sky. There may be, somewhere, thriving and valuable plantations which the Timber Culture act has brought into existence, but if there are any such, they escape the diligent attention of disinterested Eastern travelers.

Congress ought to repeal the Timber Culture act forthwith. It is disgraceful to longer allow honest settlers to be ruined in futile endeavors to obtain land in this way, and it is equally disgraceful to allow honest settlers and land speculators to avail themselves of the opportunities offered by this law to defraud the Government.

It will be wise with this example before our eyes to go slow in all future legislation for the benefit of the public domain, but in the meantime Mr. Sparks' recommendation for the immediate withdrawal of all forest property for sale or entry should be adopted. It is a good suggestion.

—N. Y. Sun.

## AMONG HIS NEIGHBORS.

Mr. Hendricks' Last Public Appearance Before His Home Friends.

The sudden death of Vice-President Hendricks will call vividly to the minds of many his appearance on the evening preceding his decease, at the grand reception given at the residence of State Treasurer Cooper.

While the gathering possessed no political significance whatever, from the very nature of things it contained many of the prominent Democrats of the State, and was a very brilliant occasion. It was at a late hour when the Vice-President and his wife appeared upon the scene. After expressing the courtesies of the evening, Mr. Hendricks paused for some moment at the threshold of the spacious reception rooms and contemplated the scene with a smile of unalloyed pleasure. A slight pallor was noticeable upon his countenance, yet he never looked or seemed any the less better spirits, and expressed himself as being in excellent health.

As he stood there, with that polished grace and suavity of manner so characteristic of his nature, he presented a magnificent appearance, and, near seemed grander or in fuller possession of all his powers. There stood before him many a true, tried friend, whose hand-grasp was more eloquent than words. Here and there passed many a frosted head of both parties, touched by time and the strain of many an anxious campaign. There were also present several of the younger politicians, who were wont to seek his counsel, and who always met with a kind and encouraging reception. The general eagerness of the throng to gain his presence was especially noticeable, and a long interval of hand-shaking followed. He has been received with enthusiasm and distinction wherever he has gone, but the home hearts—the hearts that touched the tenderest cord—how they crowded about him! It was his last meeting of friends on earth, his last farewell to them; and now it would seem some wise Providence had drawn them together just once more to receive the strong magnetic cheer of this distinguished leader, and his neighbors and friends, regardless of political faith, who were present on that occasion will have a pleasant remembrance of the last time when he appeared in their social midst.

Mr. Hendricks, in conversation at the reception, was addressed by some one present with the remark that he looked so fresh and youthful that he must have discovered the fabled fountain of perpetual youth. "No," replied the Vice-President pleasantly, smiling in acknowledgment of the compliment. "I have not discovered the legendary fountain, but I am reminded of a little incident. I was engaged in trying a case in Ohio, when a very young man, before a Judge whose years, though nearly four-score, rested lightly upon him, and his youthful appearance was most remarkable. I spoke to him during the trial of my case concerning the disparity in his age and appearance, and asked him how he had managed to preserve his youthful vigor to such a remarkable degree. By not allowing myself to

look at things through old eyes," said he. "I have endeavored to retain the enthusiasm of younger days in everything I have undertaken, and have retained my youth simply because I have never permitted myself to consider myself old." So it has been with me. I have retained the enthusiasm of my younger days, and to this I attribute the appearance on which you compliment me."—Indianapolis Journal.

## THE CUSTOMS SERVICE.

Secretary Manning Making a Thorough Investigation of It—A New Law Proposed.

Secretary Manning, in conversation respecting the proposed examination by the Senate into the working of the New York Custom-House, said that as the executive officer was primarily responsible for the execution of the tariff law, he should welcome the co-operation of a committee of the Senate, if one be created to that end. He said, however, that during all the present year an active inquiry into the condition of the customs service has been going on under the initiation and supervision of his immediate predecessor and himself and that the result of that inquiry is exhibited in a volume of 800 printed pages, which when examined by Senators, will disclose all the needed facts in regard to the custom-houses up to October last and save the work of an examining committee. If there has been defective administration since then, which he would not say, he would be glad to know it. A resolution has been introduced in the House respecting an importation of glassware by L. Lehmann, which, he said, would be completely answered as soon as adopted, and sent to him. Any other specific inquiries addressed to the Department by either house would receive immediate and thorough attention. Mr. Manning remarked that he had, in his annual report to Congress, described his own ideal of a collector of customs at any of the great ports, and he had distinctly intimated his own conviction that a satisfactory execution of the present tariff law would severely test the best efforts of a staff of the best officers that the country could supply. The point of attack now, he said, is the Appraising Department, and the various reasons for its failure, he said, firmly and earnestly uphold the conscientious conduct of those officers against all comers. The collector at New York, he said, was unnecessarily and naturally assailed by selfish interests, because a disagreement between two reappraisers his decision is final. The Secretary had no doubt that the Senate and the country would discriminate between the existing tariff system, or rather the existing tariff chaos, created by law, and the chaotic and confused condition of the customs service, and that the system of chaos. It will be difficult enough to execute the existing law with the very best of subordinates, and it would be his effort to efficiently use such instruments as may be placed in his hands by the President and the Senate, when the law is wisely modified.

Mr. Manning said that he expects soon after the holidays to send to Congress a special report on one branch of the customs system and the project of a law, which, if adopted, will work therein a needed reform. The Secretary concluded by saying that it is vital to the public welfare that in custom-house matters there be concert of action, good understanding and pleasant forms between the Senate and the head of the Treasury Department, and added: "I should like to promote this, and shall not unduly intrude my party affiliations and my party prejudices, which, I nevertheless hope and believe, are reasonably strong."—St. Louis Republican.

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## HOW TO STOCK FARMS.

Extracts From Father Clarkson's Paper Read Before the Iowa Stock-Growers Convention.

His first point was that it makes no difference whether a man be a graduate direct from the agricultural college or a refugee from defeats and disasters in nearly all departments of industry, he is not necessarily the rough block which is to be wrought into a live agriculturalist, if he has not the inbred and inborn love of rural pursuits, backed by an industry which will lead him to rise early and lead his employees arduous. If one expects by energy and industry to convert a native or exhausted soil into a successful, diversified farm of grain, grass and stock, select land which by the agency of wise husbandry, can be converted into a rich and prolific farm. Then determine what class of animals shall be used. In deciding this question, recollect that no farm was ever large enough, nor a lot so contracted as to breed and raise successfully two breeds of any one class of animals or birds. Let there be no dividing the efforts on different breeds. And it is well to warn the inexperienced against purchasing stock of breeding farms where one man's knowledge of breeding, facile at best, is divided and diluted by a variety, or even two kinds of cattle, horses or chickens. A man who grasps at so much has but a limited idea of his own powers, or the full scope and compass of the meaning of a "fine-stock breeder."

Having determined these preliminaries, what shall be the process of stocking the farm? A part, at least, must be suitably prepared before the stock is introduced, and whether it be when but a small portion of the farm is ready, or when it is fully developed, with grain, grass and comfortable buildings, guard studiously against overstocking. This is one of the greatest errors in stock raising. If it be intended for a breeding farm, get the best to be had, without regard to price, even if the number be not one-fourth of your previous ideas. The animal must not only have all the points to the nose, but he must be able to read the title clear."

The whole pith and point in a code of instructions, "How to Stock a Farm," is in grading up as fast as possible. No man, however poor or rich, can afford to use a single animal of any kind but thoroughbred. The next most important thing is to study the great lessons of breeding and feeding until you understand your business. But few men do. A good farmer and eminent politician of Iowa truly says: "It takes longer to learn how to raise a calf well than it does to learn how to draw up an indictment that will hold water. When a man has once solved the problems of breeding, feeding, handling and elevating above its ancestors an animal of the highest stock, he has been thoroughly undertrained and sound and good, while those grown on land undrained rotted badly."—Western Rural.

—Bran is cheap, and it can be used in almost unlimited quantities without injury to the animal. It is a healthy food and contains enough nitrogenous substances to help replenish the waste of muscular tissue in the animal system as will contribute to the production of milk.—N. E. Farmer.

—Don't leave the oven door open, nor set a cake on the top of the range, or even a moment, or you will make a mistake very easily made by young housekeepers—but draw the cake to the edge of the oven, set it quickly, and be careful not to cool a newly baked cake too rapidly by setting in the wind.—Christina at Work.

—To make cream cheese stir a little salt into a pan of "clotted" cream. Pour into a linen bag and let it drain three days, changing the rag every day. Then pack into a wooden cup or mold with holes in the bottom, and press two hours. Wet the mold with cold water before using. It is the best in the world. Wrapped in soft white paper—two or three folds of tissue paper will do—to exclude the air, they will keep in a cool place for a week. This is the cheese sold in this country under the name of Neufchatel.—Chicago Tribune.

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## HOME AND FARM.

—Cold tea is the best liquid for cleaning varnished paint, window panes and mirrors.—Tulsa Blade.

—In washing tumblers that have had milk in them, you should always rinse them out of clear, cold water first.

—Corn Cake: One cupful Indian meal, two cupfuls flour, one-half cupful sugar, one egg, one-half cupful butter, one and one-half cups sweet milk, one-half teaspoonful soda, one teaspoonful cream tartar.—The Caterer.

—Squashes should be kept in a warm, dry place, and should not freeze. It is not best to keep vegetables too warm, but care should be exercised to prevent the freezing of those that are easily affected by cold.—Troy Times.

—Hot Frosting: One cupful of sugar, three and one-half teaspoonfuls milk; put in on the stove, boil five minutes, add flavoring. Stir after taking it off the stove until it thickens a little and spread on the cake before it hardens.—Exchange.

—When ladies are afflicted with a rough skin they will find it to their advantage to use a nail brush, not only for the nails, but also for the knuckles, and, indeed, the entire hand. A little ammonia in the water adds to its cleansing properties.—Indianapolis Sentinel.

—To prevent the spread of chicken cholera, Dr. Salmon recommends a mixture of two ounces of sulphuric acid and two gallons of water. This will destroy every germ of cholera that it touches in a few minutes, being one of the best disinfectants known.—Albany Journal.

—Do not confine the turkeys over ten days when fattening them, or they will become so fat that they will be discontented, which soon results in a refusal of food. Give them plenty of charcoal, gravel and fresh meat, with all the corn they can eat.—Chicago Journal.

—Custard Pie: One egg, one tablespoonful of sugar heaped up, one level tablespoonful each of corn starch and butter, and the yolk of an egg. Flavor to suit the taste, and bake with one crust. This makes one pie. It is good when eggs are scarce.—The Householder.

—A potato grower states that by experiment he has discovered that the best time to plant potatoes is in the middle of May. Potatoes grown on land that has been thoroughly underdrained were sound and good, while those grown on land undrained rotted badly.—Western Rural.

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## EAST GREENLAND.

Discovery of a Race Unacquainted With the Existence of White Nations.

Captain Holm recently returned to Copenhagen after having spent two years and a half in exploring the almost unknown region of the east coast of Greenland. Although ten or twelve expeditions have set out for East Greenland in the past two centuries, almost all of them in search of the lost Norsemen, who were supposed to have settled there, only one ship ever reached the coast. The great ice masses, sometimes hundreds of miles wide, that are perpetually piled up against the shore have kept explorers from East Greenland long after all other Arctic lands were fairly well known. With three assistants Captain Holm landed at Cape Farewell and then went north some 400 miles. He has returned with large collections representing the flora, fauna, geology and anthropology of this hitherto unknown portion of the earth's surface. He found in those cold and dismal regions, isolated from the world, a race of people who had never heard or known of the great civilized nations of the earth. They seem to lead happy lives, and lived in a communistic way in hamlets. They differ entirely in language and physical characteristics from the Esquimaux of West Greenland.—Demorest's Monthly.

## AN ANIMAL TICKLER.

How a Wild Beast Tames Subdues Obstreperous Creatures.

Mr. Raupach, a tamer of wild beasts in Germany, has invented an electric wand which is said to have the most marvelous effect upon his beasts. He has experimented himself in his own menagerie with the following results: The lion touched with the electric wand became very frightened, trembled all over and growled. The tiger received the touch more calmly, appeared frightened and crouched in a corner.

The bear was quite insensible to the first touches, simply growled and showed his teeth, but the most strange effect was upon the boar-constructor, a reptile from Cayenne, twenty feet long. On being touched he became paralyzed and remained six hours without moving, after which he appeared a little better, but remained three days in a state of semi-torpor. The elephant on being touched at the end of his trunk made a great noise and became very excited, but the tamer held it would break the bars of his cage. The tiger, however, was not so terrified. The tamer left, and so terminated his first experiment.—Paris News.

## Rough Glass for Painted Windows.

Singularly enough, examinations made of the painted windows, so celebrated as works of artistic genius and skill, of the old Cathedrals of England and Continental Europe, show that their superiority consists really in the inferiority of the glass, its richness in the perfection of its uneven thickness and in the imperfections of its surface and its body, all covered, as they are, by the accumulating dirt of ages and honeycombed by the corroding effect of time. Like the facets of a diamond or ruby, each little wave and thread and blister becomes, by interference, refraction and reflection of the light which plays upon it, a new source of the gem-like brilliancy of the scene. The rough glass distinguishes the painted glass of former centuries. The glass-makers of America and England now aim to reproduce the perfection of this old glass by reproducing its imperfections.—Chicago Sun.

A Philadelphia art exhibition was not financially successful. Of about 25,000 visitors only 10,000 paid admission fees, the others being deadheads. The enterprise was more an educational than a commercial success.

China has not a single insane asylum. Street music is unknown.

LACOSTE patient to physician: Caught cold. Physician: Take Red Star Cough Cure; no morphine, no poisons. Only twenty-five cents. St. Jacobs Oil cures pain.

A few years ago there lived in Atlanta, Ga., three persons who in early life stood in the presence of the first Napoleon. One saw the great soldier after Waterloo, when he was a prisoner on a British vessel. Another saw him in Paris during his imperial reign. The third did not see him at all. He was a Prussian, and when the French entered Berlin in triumph his father held him up in his arms to look at the victor at the head of his troops, but the child strangely shut his eyes to avoid seeing his country's enemy.—Chicago Tribune.

—Brew is a luxury among the peasantry in parts of Southern Austria, Italy and in Roumania. In a village not far from Vienna, the staple food of the people is stierz, a kind of porridge made of ground beet-nuts. A porridge made of boiled maize, called polenta, forms the staple article of food in Northern Italy. The same thing, somewhat differently prepared, under the name of mamaliga, is the common article of food in Roumania.

## THE MARKETS.

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NEW YORK, January 4, 1886.	
CATTLE—Native Steers.....	4 18 60
COTTON—Middling.....	12 50
FLOUR—Good to Choice.....	80 50
WHEAT—No. 2 Mixed.....	75 00
WHEAT—No. 3 Mixed.....	49 50
WHEAT—No. 4 Mixed.....	47 00
WHEAT—No. 5 Mixed.....	45 00
WHEAT—No. 6 Mixed.....	43 00
WHEAT—No. 7 Mixed.....	41 00
WHEAT—No. 8 Mixed.....	39 00
WHEAT—No. 9 Mixed.....	37 00
WHEAT—No. 10 Mixed.....	35 00
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